



## **FORMAL PLATED DINNERS**

### **ONE COURSE DINNER (includes 1 protein, 1 starch, and 1 vegetable)**

#### **Protein (choose up to 3 per group)**

- Braised chicken with white wine, bacon, onions and mushrooms 28
- Slow roasted porchetta 26
- Braised beef shanks 32
- Fig and red wine braised lamb shanks 38
- Butter and Grand Marnier braised whitefish 28
- Panko crusted eggplant stack topped with a roasted red pepper sauce 20
- Roasted cauliflower steak with an olive relish 20

#### **Starches (choose 1 per group)**

- House spiced dusted Roasted mini potatoes
- Creamy mashed cauliflower
- Horseradish and garlic mashed potatoes

#### **Vegetables (choose 1 per group)**

- Steamed vegetables tossed in garlic and dill butter
- Glazed carrots with tarragon

### **THREE COURSE PLATED DINNER (add \$10 to the prices above)**

#### **1<sup>st</sup> course - salad (choose 1 per group)**

- Baby spinach with garden vegetables, sprouts and our house dressing
- Apple, melon, endive and arugula with a creamy tarragon dressing

#### **2<sup>nd</sup> course - mains**

As stated above

#### **3<sup>rd</sup> course - Desserts by Nicole**

To be discussed.

**At The Motley Kitchen we shop for and make everything fresh, according to your choices. Should you wish for substitutions, we will require a 48 hour notice. In some cases - specific cuts of meats in particular – we will require 72 hours.**